

**FUNCTIONAL FOOD**

**Patent number:** JP3130051  
**Publication date:** 1991-06-03  
**Inventor:** NUMATA KENJI  
**Applicant:** HITOBUKI AKAD:KK  
**Classification:**  
**- international:** A23L1/30  
**- european:**  
**Application number:** JP19890187906 19890719  
**Priority number(s):**

**Abstract of JP3130051**

**PURPOSE:** To obtain the subject food with suppressed bitterness ingredients or flavor without any unpleasant feeling and sustainedly administrable for a long period of time by blending a mixture of *Gymnema sylvestre* R. Br. with a natural water-soluble polymer with a natural oil and lecithin derivative and filling the resultant composition in a capsule.

**CONSTITUTION:** The objective food obtained by blending a mixture of *Gymnema sylvestre* R. Br. with a natural water-soluble polymer (e.g. agar, gum arabic, pullulan or casein) with a natural oil (e.g. safflower oil, squalene or linolenic acid) and a lecithin derivative and filling the prepared composition in a capsule.

---

Data supplied from the esp@cenet database - Patent Abstracts of Japan